

PUDDINGS & CHEESE

Chocolate mousse, salted caramel, peanut brittle 6.5

Pear & almond tart, clotted cream 6.5

Sticky date & ginger pudding, vanilla ice cream 6.5

Clementine granita 4

Ewe's milk panna cotta, poached quince 6.5

Westcombe cheddar, Pavé Cobble, Mere Park blue, Renegade Monk, chutney, rye crackers, 9

Chocolate salami 4

*Dark chocolate, almonds, pistachio &
biscuit - perfect with coffee*

Affogato 5

*Homemade vanilla ice cream,
shot of espresso*

UNDER 12's

Choose a main, an ice cream & a drink 10

Castlemead Farm chicken, mixed leaves, chips

Kids RBG cheese burger, chips

Boiled hens eggs, soldiers

Ice cream cone - vanilla/dark chocolate/ewe's milk/chocolate brownie

Fresh apple juice/milk/homemade lemonade

AFTERNOON TEA

served from 2pm - 3.45pm

Gluten & dairy free dark chocolate & almond cake, cream 5

Pecan chocolate brownie 4

Flapjack 2.5

Chocolate chip cookie 1.5

BRUNCH

Served until 12noon

Home cured bacon & fried egg,
brioche roll 6

Double chocolate muffin 3

Kedgeree 10

Pumpkin & walnut muffin 3

Field mushrooms, seeded toast,
poached eggs (v) 8
with home cured bacon 10

TODAY'S SANDWICH

Served from 12 noon until 3 pm

Open sourdough sandwich & chips - homemade goat sausage, rocket, spicy tomato 12

NUTRI JUICES

served until 3.45pm

Fennel, cucumber, apple, mint 5

Spinach, celery, apple, ginger 5

Carrot, apple, pear, parsley 5

ALLERGIES & INTOLERANCES

Please advise your waiter of any dietary requirements and we will do our best to accommodate

TO START

Home cured charcuterie, buffalo mozzarella, flatbread, olives, cornichons 12

Homemade merguez sausages, smashed white beans, harissa 9

Chicken wings, sweet chilli sauce 8

Pigs head terrine, pickled cucumber & grilled sourdough 7

Whipped butternut squash, White Lake goats curd, toasted pecans, chilli (v) 8

Cuttlefish, chilli, marjoram, lemon 9

Crispy Godminster Brie, chicory, apple, walnut (v) 8 / 12

Chickpea hummus, flatbread, marinated olives (v) 6

Roast celeriac and garden apple soup (v) 5.5

MAINS

RBG burger, pickles, onion, home cured bacon, Godminster smoked cheddar, chips 14

½ Castlemead Farm chicken, chimichurri, Caesar dressing, chips 16

Spiced Moroccan beef, couscous, flatbread, toasted almonds, yogurt 15

Pork chop, cavolo nero, honey roast carrots, green sauce 16

Sea bass, slow cooked fennel, potato al forno, spicy tomato 18

Hake, lentils, spinach, aioli 17

Wild mushroom risotto, Somerset truffles, pangrattato (v) 13

RBG kitchen salads - selection of all our Kitchen Salads (v) 12

FROM OUR SALT ROOM

Our beef is Hereford x Aberdeen Angus dry aged in the Salt Room (48 days old) and served with chips & watercress

Double Lamb chop 14

Skirt 18

Rump 26

Sirloin 28

Butter or Sauce 2 *Horseradish sauce/Peppercorn sauce/Garlic butter*

KITCHEN SALADS

Chickpea, radicchio, spring onion (v)

Honey roast parsnips, almonds, feta, pomegranate (v)

Autumn slaw, yogurt, dried cranberries (v)

Kitchen Salads 4

SIDES

Primrose Cottage leaves (v)

Chips (v)

Cavolo nero, chilli, garlic (v)

Sides 3.5